**Apple cake**



**Ingredients (serves 8)**

* + 125g butter, chopped
  + 1/2 cup firmly packed brown sugar
  + 1 teaspoon vanilla extract
  + 2 eggs
  + 1 cup self-raising flour
  + 1/2 cup plain flour
  + 3/4 cup milk
  + 2 small royal gala apples
  + 1/4 cup apricot jam
  + Double cream, to serve

**Method**

1. Preheat oven to 180°C/160°C fan-forced. Grease a 6cm-deep, 20cm (base) round spring form pan. Line base with baking paper.
2. Place butter, sugar and vanilla in a bowl. Using an electric mixer, beat for 5 to 6 minutes or until light and creamy. Add eggs, 1 at a time, beating after each addition.
3. Sift flours over butter mixture. Add milk. Fold until just combined. Spoon into prepared pan. Core and quarter apples.
4. Thinly slice. Arrange apples in 2 circles on batter, pressing down gently.
5. Bake for 35 to 40 minutes or until a skewer inserted in the centre comes out clean. Stand in pan for 10 minutes. Remove side from pan. Slide cake onto a wire rack to cool.
6. Place jam in a microwave-safe bowl. Microwave on high (100%) for 30 seconds to 1 minute or until runny. Brush cake top with jam. Serve with cream.